



## **Soupe aux Lentilles**

*Serves 4-6*

### **Ingredients**

1 cup small green lentils (lentilles de puy) or brown lentils  
2 tbsp extra virgin olive oil  
2 large yellow onions, chopped  
2 cloves garlic, minced  
2 celery stalks, sliced  
2 medium carrots, peeled, cut lengthwise into quarters, and cut into large dice  
2 sprigs fresh thyme  
6 leaves fresh sage, chopped  
1 dried bay leaf  
4 cups water  
1 15 oz. can organic chopped tomatoes in juice  
1 tbsp extra virgin olive oil  
1 lb. mild chicken or pork Italian sausage, about 3 large links  
1 bunch Swiss chard  
Kosher salt and freshly ground pepper  
1 tbsp red wine vinegar, or more to taste

### **Method**

Wash the lentils in a strainer, pick through and remove any foreign objects. Drain.

In a large (6 quart) Dutch oven or other heavy nonreactive pan, heat the olive oil on medium heat until hot. Add the onions and sauté, stirring frequently, until the onions are translucent and just beginning to turn golden, about 15 minutes. Add the garlic, and cook and stir 1 - 2 minutes. Add the celery, carrots, herbs, and water. Turn the heat up to high. Add the tomatoes with their juice. Bring to a boil, cover, and simmer over low heat 90 minutes. Stir occasionally and add more water if needed.

Meanwhile, cut the ribs out of the chard leaves and discard. Cut the larger leaf pieces in half lengthwise, stack eight or ten leaves, and cut into 1/4" slivers crosswise. Continue until all the chard is sliced, then set aside.

After the soup has been simmering one hour, heat the olive oil in a medium pan over medium heat and sauté the sausages until cooked through, about 10 minutes. Remove from the pan and set sausages on a cutting board to cool. When cool enough to handle, slice about 1/4" thick.

Stir the chard and the sausage into the soup, cooking gently until the chard leaves are bright green. Add the red wine vinegar, salt and pepper to taste. Serve hot with crusty bread.